



**Article: P210401**

**Product Family: GN Pro Stainless Steel**

## GN PRO 2/1 40 mm deep stainless steel

Designed to maximize capacity and improve performance, the 2/1-size gastronorm steam table pan by Pujadas is made for busy commercial kitchens. Thanks to the heavy-duty 18/10-grade stainless steel, thick design and reinforced edges, this pan is highly resistant to dings and dents. It features a unique corner design that increases usable surface area and allows this pan to be stacked for convenient storage. It's 40 millimeters deep and offers an 11 1/2-liter capacity. The versatile design is ideal for cooking, transporting, storing and presenting in hot or cold buffets, making this NSF-certified steam table pan the best choice for nearly any establishment.

Pujadas offers a whole collection of accessories for this line of steam table pans, including lids, dividers, perforated bases, presentation trays and more.

### MODEL INFORMATION

EAN 13	8421661010023
(W) Width (CM)	65
(D) Depth (CM)	53
(H) Height (CM)	4
Capacity (L)	11.5
Weight (KG)	2.3
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	6
Case Width	66
Case Height	12

### Features & Benefits

- 18/10-grade stainless steel promises impressive durability and longevity
- Thick design and reinforced edges resist dings and dents
- Unique corner design increases usable surface area and allows stacking for convenient storage
- Smooth interior is easy to clean
- 40-millimeter-deep design
- 11 1/2-liter capacity
- NSF-certified
- Designed for cooking, transporting, storing, presenting in hot or cold buffets and more
- Compatible with Pujadas line of stainless steel accessories